

## College Knowledge

By SOPHIE MORE



"Things are peeping right along about a mile a minute in fact— which leads Sophie to suspect that the winter season is definitely up and on. Thanksgiving week-end bids fair to be a HIGH-SPOT, even for you poor slaves who have but one day away from school. As for what's planned for Christmas holidays—you'll be simply DEAD from the struggle. But it's usually worth it.

**New Year's Plan!**  
Remember last week, how Sophie said somep'n BIG was coming up? Well, this week comes the first thrilling inkling of the annual Ho-Malay dance, which the lads will hold again THIS New Year's Eve, at the Community House! Of course slews of 'em are working on plans, but "Tiny" Forester is head man of all, acting as general chairman. And, lo—Sophie has a secret n' she won't tell! She knows the name of the band it's really BIG. Bigger even than last year's Charlie Zwick. Exciting?

**Class Head**  
The kids away from home aren't idle, by any means. Down at Monticello, where news is made every time you turn around, they're been holding class elections in the prep school. And, guess who's vice-president of the senior class? It's Betty Hart, so help us. Congratulations to the girl who is now in order, on account of she's making us all so proud. Ginny Hart graduated from a new school in Michigan, and did Anne Caldwell, and it's comforting to know that sister Betty is carrying on so well.

**Pledging!**  
Ann Arbor's another place that gets in the news in a more or less large way. In case you're in the mood for an EXTRA big cheer, give one for Hart Smith. And while you're at it, give another for Alpha Phi, for the group just pledged Hottie and everyone's delighted. Hott, 'know transferred this year from Connecticut College for Women. And Alpha Phi also displays at present the names of smoothie Jane Breda and equal-smoothie Ginny List on the roll-call of its A. A. chapter.

Among the men, Beta Theta Pi commands plenty of notice—and among the gals too! But, that's neither here nor there. The thing is, Frank Cavan's been re-pledged to said group and that just shows how much sense SOME people have. Whip down to Washington and Lee and what will you find? You'll find George Woolfenden with a new Delta Upsilon pledge pin! And if THAT isn't keen news, what is?

**Varied Activities**  
Down at Rockford College in Illinois, we hear that Patty Patti is dissecting rats! The Purple Parrot, collicth paper, sez: "Our sympathy to all those who were interested in the rat but of course, as Patty remarked, she has another one that's going to hatch any day."

**Cranberry Salad**  
Dissolve 2 tablespoons of gelatin in cold water. Cook 1 quart of berries in 2 cups of water until soft. Strain the cranberries into the gelatin, stir and let cool. Then add 1-2 cup diced celery salted. Pour into individual ring molds. Set in refrigerator. Seed and cut 2 cups of wine grapes in halves. Chill. At serving time put lettuce on individual plates. Turn a circle of red salad on the lettuce. Fill the center with grapes. Serve with mayonnaise.

**Cranberry Cake Dessert**  
Bake your favorite sponge cake in a shallow pan and cut in rounds or squares 4 inches in diameter. Split these and put together with the following filling: Boil 1 cup of sugar with 1-4 cup water to the thread stage. Then pour the hot syrup over the stiffly beaten whites of 2 eggs and beat until cold. Gradually fold in 1 cup of crushed cranberries. Cream the cake, passing the remainder of the filling to be used as a sauce.

**Cranberry Roly-poly**  
1 large can cranberries  
2 tablespoons butter  
Pastry  
Roll pastry thin, into oblong shape. Mash cranberry sauce, spread evenly on pastry to within an inch of the edges. Dot with butter and roll up like a jelly roll, pinching edge and ends firmly together. Bake 20 minutes in a hot oven.

**Extra Buses Saturday**  
10:55 a.m., 12:55, 2:55 p.m.  
**Extra Buses Sunday**  
4:55, 7:55 p.m.

**Buses to Detroit**  
57 buses a day to Detroit  
391 S. Woodward Phone 348

**BLUE GOOSE LINES**

# USE MICHIGAN MADE BEET SUGAR

IT HAS NO SUPERIOR!

Always ask for one of these quality brands—  
PIONEER GREAT LAKES RED ARROW  
BIG CHIEF HOUSEWIFE'S FAVORITE

FOR SALE BY GROCERS EVERYWHERE

## Social Briefs

Mr. and Mrs. Fred G. Westcott returned Sunday evening to their home on Oakland avenue, after a four-day sojourn in Toronto. They were accompanied on the trip by their daughter, Mrs. Oscar W. Anderson.

Mr. and Mrs. L. M. Baker of Riverside drive had as their house guests over the week-end, Robert McCarty of Cleveland, O., and Charles MacDonald of Gary, Ind.

Mr. and Mrs. C. C. Winningham have returned to their home on East Long Lake road after a sojourn of several days duration. While there, the couple attended the auto and horse shows.

Mr. and Mrs. Charles E. Carey of Bloomfield Hills are entertaining as their house guests at present, Mr. Carey's parents, Mr. and Mrs. Michael M. Carey of Chicago. The visitors will remain here until after the Thanksgiving week-end.

Dr. and Mrs. W. G. Hutchinson have returned to their home on Lake Park drive after a sojourn in New England of several weeks' duration. While on the trip they visited their son, William, who is a student at Amherst college. They were also entertained by their son-in-law and daughter, Mr. and Mrs. Elliott M. Gordon of Cambridge, Mass.

Mr. and Mrs. Charles E. Robert of Puritan road will entertain several of their friends at the feather party, to be given Saturday evening at Bloomfield Hills Country Club. Their guests will include Mr. and Mrs. Harry D. Wise, Mr. and Mrs. W. E. Mosher and Mr. and Mrs. Edward W. Brehn.

With the coming of Fall, comes the crimson cranberry; it is a welcome fruit, easy to prepare in a great variety of dishes—from jelly to ice. The delicious flavor of the cranberry seems to be just what we need as an accompaniment to fowl, pork and mutton.

**Cranberry Mousse**  
2 1/2 cups cranberries  
1 1/4 cups sugar  
1 1/4 cups water  
2 teaspoons lemon juice  
1 cup cream, whipped  
1 1/4 cup orange juice  
Wash and drain cranberries, then cook with water until all berries are broken, about 15 minutes. Press through fine sieve, add sugar and cook 10 minutes longer—this should give 1 1/4 cups puree. Cool, then chill in refrigerator. Whip cream and orange and lemon juice, fold in puree and when well blended pour into freezing tray and freeze.

**Cranberry Crush**  
1 pound cranberries  
3 1/4 cups sugar  
1 large seedless orange  
Wash, drain and dry cranberries. Grate rind of orange, then having removed all white fibre, cut up orange and run through the food chopper with cranberries (using main knife). Add orange rind and sugar and stir until the sugar is dissolved. Turn into glasses and cover with paraffin.

**Cranberry Nectar**  
Place in a saucepan:  
2 pounds cranberries  
3 quarts water  
2 pounds sugar  
Stir well and heat slowly to the boiling point; then cook for 25 minutes and strain. When cool put in the punch bowl and add 3 bananas cut in thin slices and 1 1/4 pound of marshmallows cut in tiny bits. 2 quarts crushed ice—add a few slices of orange. Stir to blend and serve.

**Cranberry Mince Meat Pie**  
1 package dry mince meat  
1 1/2 cups water  
1 1/2 cups cooked sweetened cranberries  
Pie crust  
Break mince meat into pieces. Add water. Place over heat and stir until all lumps are thoroughly broken up. Bring to brisk boil. Continue boiling for 2 minutes. Allow to cool. Combine with cranberries.

Add more sugar if desired. Place in a pie plate lined with pastry. Place half-inch strips of pastry over top to form lattice work. Bake 25 to 35 minutes in hot oven.

**Cranberry Cup**  
1 pound cranberries  
1 quart water  
2 cups sugar  
Orange juice  
Lemon juice  
Simmer cranberries, water and sugar together for 10 minutes. Strain, measure and chill. Just before serving add to each 4 cups of cranberry juice, 2 cups orange juice, 1 1/2 cup lemon juice. Serve very cold, putting into each glass an ice cube in which a green mint cherry has been frozen.

The contributor wrote: "The enclosed are original and have never been published."  
The editor (returning them) replied: "I can quite believe it."

**MEET ME IN CHICAGO**  
AT HOTEL PLANTERS  
IN THE CENTER OF THE LOOP

Thanksgiving calls for turkey,  
So, for turkeys you should—  
At Sfire's for plump turkeys  
Which will please you best of all!

## Week-end Features!

Buy Quality Foods At Sfire's.  
Stock Up On The Things You Need.. Save Time and Money

Genuine Spring  
LEG OF  
LAMB  
25<sup>c</sup> LB.

FRESH DRESSED YOUNG HEN  
MICHIGAN  
Turkeys 37<sup>c</sup> LB.

Loin Roast PORK  
SPECIAL

Rib End 27<sup>c</sup> With Tenderloin 29<sup>c</sup> LB.  
Armour's Star—Sliced  
BACON 35<sup>c</sup> LB.

PRE-COOKED SMOKED  
HAM  
A REAL TREAT!  
Whole or Shank Half 25<sup>c</sup> LB.

FRESH GROUND—SHOULDER  
BEEF 24<sup>c</sup> LB.  
FAIRMONT—SWEET CREAM  
BUTTER  
2 lb. Rolls 59<sup>c</sup>

PHILADELPHIA CREAM CHEESE 2 pkgs. 15<sup>c</sup>  
MEDIUM CHEDDAR CHEESE 1 lb. 32<sup>c</sup>  
IMPORTED EDAM CHEESE—From Holland, each 29<sup>c</sup>

COFFEE SPECIAL  
Hills Bros. COFFEE LB. 26<sup>c</sup>  
Sfire Bros. Special Blend  
2 LBS. 39<sup>c</sup>

DINING CAR—BRANDIED  
MINCEMEAT  
36 OZ. JAR 29<sup>c</sup>

BONNY LASS—FANCY MICHIGAN CUT ASPARAGUS No. 2 Can 22<sup>c</sup>  
BONNIE LASS—FANCY MICHIGAN BARTLETT PEARS No. 2 1/2 Can 17<sup>c</sup>  
LAKE SHORE PUMPKIN 2 No. 2 1/2 Cans 25<sup>c</sup>

Fancy Citron, Lemon, Orange  
PEEL LB. 29<sup>c</sup>  
FERNELL CRANBERRY SAUCE 2 Tall Cans 25<sup>c</sup>  
LIBBY'S TOMATO JUICE Doz. Cans 89<sup>c</sup>  
CRISCO 3-Lb. Can 49<sup>c</sup>  
CROSSE & BLACKWELL'S DATE NUT BREAD 2 Cans 25<sup>c</sup>  
SFIRE BROS. SALT 2 Boxes 15<sup>c</sup>  
IVORY FLAKES 2 Lg. Pkgs. 43<sup>c</sup>

HEINZ and CROSSE & BLACKWELL'S  
FIG, DATE, PLUM  
PUDDINGS  
LB. 29<sup>c</sup> 2-LB. CAN 55<sup>c</sup>

FRESH, BROKEN WALNUT AND BLACK WALNUT  
MEATS LB. 55<sup>c</sup>  
SWEET, JUICY, TEXAS SEEDLESS  
GRAPEFRUIT 6 FOR 25<sup>c</sup>  
RIPE, JUICY, TEXAS  
ORANGES CASE \$3.45

**DELIVERY SERVICE**  
to  
Birmingham  
Bloomfield Hills  
and  
Lathrop Townsite

**SEFIRE'S**  
QUALITY FOODS • ECONOMY PRICES